



ALL DAY

10am - 5pm

Salt & Pepper Squid, Wasabi Mayo' (GF, DFO)	18
Seafood Chowder, Smoked Mussels, Salmon, Toasted Focaccia	26
Beef Burger, Smoked Cheddar, Lettuce, Thousand Island Dressing, Fries	28
Battered Market Fish, Fries, Sauce Gribiche	34
Open Jerk Chicken Sandwich, Grilled Milk Loaf, Chimichurri, Roquette, Paprika Mayo'	30
Caesar Salad, Bacon, Anchovies, Poached Egg, Parmesan (VO, GFO)	20
<i>Add Chicken or Prawns</i>	7
Fettuccini, Burrata, Garlic Tomato Confit, Basil Pesto (V, GFO)	35
<i>Add Chicken or Prawns</i>	7
½ or 1 Dozen Steamed Dumplings, Chilli Garlic Oil (DF, VO)	12 / 20
<i>Pork / Chicken / Vegetarian (N)</i>	

SIDES

Fries, Togarashi, Garlic Mayo' (DF, GF, VGO)	12
Green Leaves, White Balsamic, Sun-Dried Tomatoes, Pickled Shallots, Olives (VG, GF)	14

DESSERTS

Crème Brûlée, Toasted Coconut, Mint & Vanilla Pineapple (V, GF)	18
Chocolate Mousse, Mandarin Coulis, Shaved Chocolate, Pistachio Praline (V, GF, N)	18
Apple & Rhubarb Crumble, Vanilla Ice Cream, Crème Anglaise (V, GF, N)	18
Ice Cream & Sorbet (GF, DFO)	6 per scoop
Selection of Local Cheese (GFO)	26

V = Vegetarian | VG = Vegan | DF = Dairy Free | GF = Gluten Free | N = Contains Nuts
 VO = Vegetarian Option Available | VGO = Vegan Option Available
 DFO = Dairy Free Option Available | GFO = Gluten Free Option Available

We cannot guarantee the food preparation environment is free from traces of all allergens. Please speak to your server if you have any concerns.



DINNER 5PM - 10PM

STARTERS

Tandoor Flatbread, Buffalo Curd, Pickled Onion, Herbs, Za'atar (V)	18
Fried Chicken, Garlic Mayo', Pickled Chilli, Parsley (GF, DFO)	18
Potato Cutlet, Fennel Slaw, Coconut Raita, Spiced Tamarind Dressing (VG, GF)	16
Seafood Chowder, Smoked Mussels, Salmon, Toasted Focaccia	26
Salt & Pepper Squid, Wasabi Mayo' (GF, DFO)	18
½ or 1 Dozen Steamed Dumplings, Chilli Garlic Oil (DF, VO)	12 / 20
<i>Pork / Chicken / Vegetarian (N)</i>	

MAINS

Roast Lamb Shoulder, Roast Potato, Green Beans, Baby Carrots, Jus (GF)	42
Seared Market Fish, Soba Noodles, Pak Choi, Miso Broth (DF)	42
Porterhouse (300gm) / Ribeye (250gm) / Eye Fillet (200gm)	43 / 46 / 52
Hand Cut Fries, Broccolini, Jus (DF, GF)	
Pork Belly, Smoked Kūmara Purée, Seasonal Grilled Vegetables, Beetroot, Anise Glaze (DF, GF)	40
Thai Chicken Noodle Curry, Seasonal Asian Vegetables, Crispy Curry Leaf (DF, GF)	35
Smoked Venison, Red Cabbage, Roast Thyme Potatoes, Cauliflower Skordalia (GF)	44
Aloo Tikki, Chickpea Chaat, Sev, Puffed Rice, Raita (VG, GF)	30
Fettuccini, Burrata, Garlic Tomato Confit, Basil Pesto (V, GFO)	35
<i>Add Chicken or Prawns</i>	7

SIDES

Charred Broccolini, Manchego, Almond Dukkah (GF, N)	14
Pak Choi, Sesame, Chilli (VG, GF)	14
Fries, Togarashi, Garlic Mayo' (DF, GF, VGO)	12
Green Leaves, White Balsamic, Sun-Dried Tomatoes, Pickled Shallots, Olives (VG, GF)	14

DESSERTS

Crème Brûlée, Toasted Coconut, Mint & Vanilla Pineapple (V, GF)	18
Chocolate Mousse, Mandarin Coulis, Shaved Chocolate, Pistachio Praline (V, GF, N)	18
Apple & Rhubarb Crumble, Crème Anglaise, Vanilla Ice Cream (V, GF, N)	18
Ice Cream & Sorbet (GF, DFO)	6 per scoop
Selection of Local Cheese (GFO)	26

V = Vegetarian | VG = Vegan | DF = Dairy Free | GF = Gluten Free | N = Contains Nuts
 VO = Vegetarian Option Available | VGO = Vegan Option Available
 DFO = Dairy Free Option Available | GFO = Gluten Free Option Available

We cannot guarantee the food preparation environment is free from traces of all allergens. Please speak to your server if you have any concerns.